

CHEESES

- Smoked White Cheddar (Local)
- Blue Stilton (England)
- Pepper + Herb Goat Cheese (Okanagan)
- Triple Cream Brie (Local)

CHARCUTERIE

- Bresaola (Salted & cured lean beef)
- Capicola (Dry cured pork shoulder)
- Prosciutto (30-month aged, dry cured Italian ham)
- Sopressa Vaneta (Italian aged salami)

MIX + MATCH + SHARE

[3 ITEMS \$14]

[6 ITEMS \$24]



TACOS + BITES



- Pulled Pork Lechon Tacos GF 10
- Seafood Tacos GF 10
- Beef Asada Taco GF 10
- Poblano + Corn Taco GF + V 10
Vegan Option 10.5
- Truffle Parmesan Cauliflower
Popcorn Bites GF 12
- Ancho Rubbed Wings GF 13
- Maple Sriracha Wings GF 13
- Guacamole + Salsas GF + V 8
- Beef Guacamole Pepitos 12
- Guajillo Mushrooms GF + V 5
- Brussel Sprouts + Bacon GF 8
- Basil Pesto Potatoes GF 6
- Halibut Bites GF 9
- Chicken Sliders 9
- Tuna Tostadas GF 11
- Coconut Prawns GF 13
- Octopus Carpaccio 12
- Waffle Chips GF + V 6
- Devilled Eggs GF 6
- Tuna Poke GF 14
- Mixed Olives GF + V 5
- Potato Wedges GF 6



SOUPS + SALAD



TORTILLA SOUP 8.5
Pulled chicken, avocado, sour cream,
feta, cilantro, lime w/ crispy tortilla chips GF

TOMATO + BASIL SOUP (Hot or Chilled) 8
Side of Italian parmesan popcorn GF+V

PRAWN BISQUE 8
Cornbread crisps, red pepper aioli,
ancho prawn

GARDEN SALAD Vegan 8
Romaine lettuce, arugula, carrot, radish,
cucumber, zucchini, fresh herbs.
Lemon vinaigrette GF+V

KALE + CASHEW SALAD 14
Vegan Alternative 14.5
Baby kale, golden beets, red cabbage,
carrots, brussel sprouts, cashews, goat cheese,
dried cranberries. Sundried tomato vinaigrette GF+V

CHICKEN TACO SALAD 13.5
Vegan Alternative 14
Pulled chicken, black beans, corn, red pepper, radish
fried jalapenos, pico de gallo, crispy tortilla chips.
Chipotle lime vinaigrette GF

GRILLED CAESAR 10
Lightly charred romaine heart, house
croutons, shaved parmesan. Creamy
caesar dressing

TUNA POKE SALAD 17
Fresh greens tossed in ponzu vinaigrette
with avocado, carrot, cucumber radish,
sesame seeds & wasabi mayo GF



MAINS



Add guajillo mushrooms to any main 2.5

SEAFOOD LINGUINE ARRABIATA 19
Ancho prawns, scallops, mussels, basil, zesty
tomato sauce
Gluten free linguine available upon request

LAYERED CHICKEN ENCHILADA 13
Pulled chicken, guajillo sauce, sour
cream, side of guacamole GF

MUSHROOM BRIE BURGER (Beef or Chicken) 18
Mayo, dijon, lettuce, guajillo mushrooms & brie

CHEESEBURGER (Chicken or Beef) 17
Choice of smoked white cheddar, brie,
stilton or vegan cheddar. Your choice of waffle
potato chips, wedge home fries or garden salad.

ANCHO CRUSTED HALIBUT BURGER 16
Avocado, pickled red onion, cucumber and tartar
on brioche. Your choice of waffle potato chips,
wedge home fries or garden salad.

NEW YORK STRIPLOIN 37
12 oz with seasonal vegetables, basil pesto
potatoes and chimichurri GF

BONE-IN ANGUS RIBEYE 43
14 oz with seasonal vegetables and basil
pesto potatoes GF

ROAST LAMB SHANK 22
Roasted roma tomato, seasonal vegetables
and basil pesto potatoes GF

BEEF DIP 16
Caramelized onion, fried leeks, horseradish
mayo on baguette. Your choice of waffle potato
chips, wedge home fries or garden salad.

TAHINI-CHIPOTLE CHICKEN 19
Two grilled chicken breasts,
Tahini-Chipotle house made sauce, roasted
roma tomato, basil pesto potatoes and
seasonal vegetables GF

CHEF'S ENTREE
Your Server will describe

VEGAN / VEGETARIAN

LINGUINE PUTTANESCA 18
Goat cheese, arugula, garlic, tomatoes,
olives, capers V
Gluten free linguine available upon request

VEGAN BURGER 15
Black bean patty, lettuce, tomato,
vegan mayo, mustard, pickle on potato bun.
Your choice of waffle potato chips,
wedge home fries or garden salad. V

VEGAN CHILI BOWL 14
Roasted red peppers, corn, tomato
onion, ancho pepper, vegan ground beef,
guacamole tostada, vegan cream cheese V

GF = Gluten Free

V = Vegetarian

Ask us about our vegan options!

BYOB!

Or if you are in need of a blanket, support local baseball
by purchasing a Fourteen Athletics blanket - \$15

FYI

Our air handlers are disinfecting hard surfaces and eliminating airborne
viruses 24/7 via Safe Haven Air Technologies | safehavenairtech.com

Thanks for Popping Next Door

BRUNCH

Sundays 11:45-3



TAKE OUT AND DELIVERY SPECIALS

details at marioskitchen.ca + graciesnextdoor.ca

Sunday Funday Rib Night | Hungry Monday Burger Platters | Taco Tuesday | Wing Wednesday | Thirsty Thursday

m a r i o ' s Happy Hour every day 2:00 - 4:30

\$5 specials: beer / wine / 'Pandemic Punch' sangria / highballs / food

TOASTS

Sourdough or Multigrain

MOLLETE refried beans, mozza/edam cheese, pico de gallo, feta, cilantro V 6

PROSCIUTTO TOAST egg yolk spread, mixed greens, balsamic glaze, prosciutto, crispy basil 8

AVOCADO & ITALIAN SAUSAGE guacamole, tomato, vegan sausage, crispy leeks V 9

BRIE TOAST dijon mustard, brie cheese, caramelized onions, maple bacon, parsley 7

SMOKED SALMON WAFFLE cream cheese, capers and pickled red onion 7.5

SOUPS

TORTILLA SOUP pulled chicken, avocado, sour cream, feta, cilantro, lime with crispy tortilla chips GF 8.5

TOMATO BASIL SOUP tomato, sour cream, parmesan-basil crisp GF+V 8

MAINS

TWO EGGS chicken apple sausage or maple bacon or vegan italian sausage, potato wedges, toast 11

CHILAQUILES ROJOS corn chips, guajillo sauce, topped with sour cream, mozzarella/edam, feta cheese, pickled red onions, refried beans GF+V 11

GREEN BOWL baby kale, spinach, crispy brussels sprouts, bacon bits, cottage cheese, nutritional yeast, balsamic glaze, olive oil GF 11

HUEVOS RANCHEROS 2 corn tortillas, 2 sunny side up eggs, salsa verde, sour cream, feta cheese, pickled red onion, refried beans GF 11

CORNBREAD BENNY'S house made corn bread muffins, poached eggs, avocado, salsa, hollandaise. Choose roasted pulled pork or guajillo mushrooms 14

FRITTATA PATATA eggs, creamy potatoes, roasted red peppers, caramelized onions, fresh arugula, paprika, balsamic mayo, olive oil GF+V 12

BAKED FRENCH TOAST brioche bread, brown sugar butter, cinnamon served with whipped cream and fresh seasonal berries V 9

SEAFOOD BENNY crab + cream cheese spread, shrimp, arugula, hollandaise on english muffin 15

BACON + ZUCCHINI OMELETTE eggs, bacon, zucchini, goat cheese, spinach GF 12

SANDWICHES

GUACAMOLE + BACON BURGER caramelized onions, jalapeno, prime rib chuck patty, white cheddar and mayo 18

BREAKFAST BURRITO flour tortilla, pork belly, refried beans, scrambled eggs, guacamole, leeks 12

FLATBREAD EGG SANDWICH grilled flatbread with fried egg, smoked white cheddar, maple bacon, jalapeno, arugula and chipotle mayo 12.5

MAPLE SRIRACHA FRIED CHICKEN SANDWICH brioche bun, mayo, cucumber, carrot and mixed greens 17

STEAK AND EGG SANDWICH shaved beef asada, scrambled eggs, chimichurri, chipotle mayo & leeks on baguette 17

SWEETS

COBBLER seasonal berries, organic granola, baked topped with fresh house made ice cream GF 7.5

BAKED FRENCH TOAST brioche bread, brown sugar butter, cinnamon served with whipped cream and fresh seasonal berries V 9

NESPRESSO Espresso, Cappuccino, Latte

SIDES all GF

• MAPLE BACON 3

• VEGAN ITALIAN SAUSAGE 4.5

• CHICKEN APPLE SAUSAGE 4.5

• POTATO WEDGES 3

• GUACAMOLE 3

• ROASTED PULLED PORK 3

• REFRIED BEANS 2

• EGG ON THE SIDE 1.5

• FRESH FRUIT 5

GF = Gluten Free
V = Vegetarian

Cheer Up! \$6

MIMOSA orange or raspberry

KIR ROYALE cassis, sparkling wine, blackberries

CERVEZA Vancouver Island Brewing

PROSECCO you deserve it